

Lesson Two: Classic French Pastry with Maggie Scales of Link Restaurants Group

Name: _____

Date: _____

Title: _____

Organization: _____

1. What should pâte à choux look like after adding flour?
 - a. Mashed potatoes
 - b. Wet sand
 - c. Gravy
 - d. Bread dough
2. When baking pâte à choux, why do you start the oven at a higher temperature?
 - a. To give the dough sheen
 - b. To make it soft
 - c. To help the dough puff/rise
 - d. To help them collapse
3. Which format of Washington Red Raspberries did Chef Maggie use for pastry cream to fill eclairs?
 - a. Juice concentrate
 - b. Puree
 - c. IQF Crumbles
 - d. Block IQF
4. Why does Chef Zak recommend cooking tart dough from frozen?
 - a. So the shell cooks faster
 - b. To keep the shell from cracking
 - c. So the shell does not move
 - d. To give the shell sheen
5. What is one reason that Chef Zak like adding dehydrated raspberry in the Raspberry Pistachio Tart base?
 - a. For added texture
 - b. For even distribution of color
 - c. To save money
 - d. For added sweetness

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